



Program Overview

VISION

Seed to Shelf is a year-long, project-based learning experience at Moonwater Farm in Compton for youth and young adults (ages 14-24). The program offers hands-on training in cultivating, processing, and distributing agricultural products sourced from the land.

PROGRAM STRUCTURE

- Cohort Size: 35-40 students per cohort, 1 cohort per year
- Class size: No more than 15 youth per educator
- Sessions: Three 8-week sessions, 4 hours per week
- Stipend: Up to \$1500, based on attendance

EDUCATIONAL APPROACH

The program employs a nontraditional educational model that challenges consumerism and celebrates diversity through a culture of care, collective action, and storytelling. Instructional methods include:

- Project-Based Learning
- Community Circles
- Field Trips and Professional Guest Speakers
- Hands-on Instruction
- Artificial Intelligence Tools

AREAS OF STUDY

- Food Safety and Composting
- Livestock Husbandry and Food Growing
- Aquaponics and Sustainability
- Fiber Arts and Woodworking
- Medicine Making and Ceremonial Leadership
- Entrepreneurship and Technology in Agriculture
- Farm-based Culinary Arts



SEED TO SHELF



The Market Experience

PRODUCT DEVELOPMENT

In preparation for the Seed to Shelf Market, students learn to make and refine farm-based products. Signature items have included Mulberry Syrup, Compost Tea Bags, Lavender Lip Balm, and more.

SALES & VENDING

Students design packaging, labels, and store setup. Managing farm booths teaches them the importance of product knowledge while cultivating sales techniques and public speaking skills. By the end of the program, they have gained both cash handling and digital POS skills.



EVENT MANAGEMENT

Students enjoy being “behind the scenes” at the Seed to Shelf Markets. From setup, to leading workshops, to kitchen duty, being involved in the production of an event empowers them to lead future community efforts.

More introverted students also find that the supportive collective environment provides a safe space to come out of their shells.



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Outcome Goals

BY THE END OF THE PROGRAM STUDENTS WILL:

- Develop two minimum viable products or services related to urban agriculture
- Gain two opportunities to sell products at local farmers markets
- Establish a savings account to manage earnings from their fellowship and products
- Complete a business plan and/or resume to boost their employability
- Obtain Food Safety Certification (culinary students only)
- Access paid internship opportunities at local businesses, organizations, or at Moonwater Farm
- Participate in an immersive outdoor educational experience and develop environmental bonds





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Partnership and Inclusion

OUTREACH

The program actively recruits participants from economically challenged and justice-impacted backgrounds by partnering with local organizations in Compton. Outreach strategies include culturally relevant materials, multi-lingual support, and eco-therapy sessions.

Enrollment season starts with an open house at Moonwater Farm. Families are encouraged to join. After visiting, students must complete an eligibility application and interview for final cohort selection.

HIGHLIGHTS

- Culturally responsive instruction with BIPOC credentialed staff
- Student-led inquiry supported by social-emotional learning (SEL) programming
- Hands-on experiences with farm animals and the natural environment to engage diverse learners
- Field trips, diverse speakers, and hot meals provided on learning days

KEY PARTNERSHIPS

In addition to partnering with local schools, we are growing a robust network of organizations, subject matter experts, resource centers, and youth programs to help our students thrive in and out of the classroom.

